

M A R I P O S A

STARTERS

LOBSTER BISQUE	14
<i>crème fraîche, sherry, chive</i>	
🌱🌾 DAILY SOUP	CUP 10 / BOWL 12
<i>seasonally inspired</i>	
🍄 TRUFFLE FRIES	13
<i>parmesan, parsley, white truffle oil</i>	
SEARED JUMBO LUMP CRAB CAKES	32
<i>grilled honeyglow pineapple salsa, dill tartar sauce</i>	
BRILLAT SAVARIN CHEESE PLATE	18
<i>triple crème brie, sour cherry compote, tarragon, extra virgin olive oil crostini</i>	
WAGYU BEEF DUMPLINGS*	35
<i>“Rosewood Ranch” wagyu, sesame-chili dipping sauce, scallion</i>	

CHILLED + RAW

🌱 TUNA TARTARE*	25
<i>avocado, mango, hibiscus ponzu, micro cilantro, taro root chips</i>	
🌱 CHILLED BLACK TIGER PRAWNS*	28
<i>harissa cocktail sauce, old bay remoulade, lemon</i>	
THE CAVIAR CO. IMPERIAL GOLDEN OSETRA CAVIAR*	
<i>traditional accoutrements: fried capers, brunoise red onion, chopped egg whites + yolks, crème fraîche, warm buttered blinis</i>	
28 GRAMS 135 / 56 GRAMS 270	

SALADS

1924 CAESAR SALAD*	18
<i>romaine hearts, roasted cherry tomatoes, garlic croutons, parmigiano-reggiano, 1924 caesar dressing</i>	
TABLESIDE PRESENTATION FOR TWO 34	
🍄 HEIRLOOM TOMATO & BURRATA SALAD	26
<i>wild arugula, garlic parmesan bread, fresh basil, smoked maldon salt, Fernando Pensato extra virgin olive oil & aged balsamic vinegar</i>	
🌱 LOBSTER SALAD*	42
<i>baby gems, avocado, heirloom tomato, boiled egg, applewood smoked bacon, laura chenal goat cheese, cucumber, honey mustard dressing</i>	
🍄 BABY GEM SALAD WITH CRISPY ARTICHOKE	20
<i>golden raisin-verjus vinaigrette, herbed fromage blanc, candied walnuts</i>	

ADD ON PROTEINS*

GRILLED GARLIC-HERB CHICKEN	10
SEARED ATLANTIC SALMON	14
HARISSA GRILLED PRAWNS	15

PASTAS

🍄 RIGATONI WITH PINK VODKA SAUCE	32
<i>bianco organic marinara, bellwether farms ricotta, calabrian chili</i>	
PORCINI MUSHROOM AGNOLOTTI	32
<i>roasted maitake mushrooms, jalapeño crema, parmigiano-reggiano, sage pangrattato</i>	
KUROBUTA SAUSAGE ORECCHIETTE*	34
<i>broccolini, heritage pork sausage, garlic, chile flake, asiago</i>	
LOBSTER GNOCCHI*	48
<i>baby spinach, sun-dried tomatoes, boursin-gorgonzola alfredo sauce, lobster meat, basil</i>	

SANDWICHES

<i>served with truffle fries or house salad</i>	
CHEESEBURGER*	28
<i>creekstone farms black angus beef, gruyère, caramelized onions, arugula, dijonnaise, brioche</i>	
PLANT-BASED PATTY AVAILABLE UPON REQUEST	
LOBSTER CLUB*	42
<i>toasted brioche, heirloom tomato, avocado, applewood smoked bacon, baby gem, truffle aioli</i>	
TUNA NIÇOISE PANINI*	28
<i>arugula, sun-dried tomatoes, pickled shallots, niçoise olives, tarragon-sherry aioli, soft-boiled eggs</i>	

MAINS

🌱 PACIFIC HALIBUT “PICCATATA”*	40
<i>parsnip purée, grilled asparagus, lemon-caper butter sauce</i>	
🌱 ROSIE’S ORGANIC CHICKEN BREAST*	34
<i>tri-color fingerling potatoes, sautéed broccolini, caramelized cipolini onions, madeira chicken jus</i>	
🌱 PAN SEARED SALMON*	32
<i>roasted carrot-ginger puree, rainbow carrots, black forbidden rice, spiced carrot glaze</i>	
🍄 MAITAKE MUSHROOM RISOTTO	35
<i>carnaroli risotto, mascarpone, crispy shallots, miso-mushroom jus, black truffle relish</i>	
🌱 CHILEAN SEABASS*	48
<i>makrut lime leaf salt, stir-fried napa cabbage, carrots, scallions, thai basil, coconut-lemongrass broth</i>	
LOMO SALTADO	
<i>black forbidden rice, plum tomatoes, red onion, cilantro, french fries, aji verde</i>	
WITH FILET MIGNON*	48
WITH CHICKEN BREAST*	38
SPLIT PLATE CHARGE FOR ENTREES & SANDWICHES	5

🍄 VEGETARIAN 🌱 GLUTEN-FREE

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses. Before placing your order, please inform your server if a person in your party has a food allergy.

20% service charge will be added.

General Manager: David Spooner | Executive Chef: Charles Voudouris | Executive Sous Chef: Freiman Barrios

SPECIALTY COCKTAILS

ESPRESSO MARTINI <i>absolut vanilla, chocolate liqueur, la colombe espresso shot</i>	20
BUTTERFLY TONIC <i>empress 1908, mint, cardamom, q tonic</i>	20
NEIMAN MARCUS MARGARITA <i>espolon reposado, blood orange liqueur, lime, agave</i>	20
COSMOPOLITAN <i>reyka, cointreau, cranberry, lime</i>	20
SUNSET SPRITZ <i>casa del sol blanco, aperol, grapefruit, bottega prosecco</i>	20
GARDEN MARY <i>absolut peppar, agalima organic bloody mary mix</i>	20
PEAR DIVINE <i>grey goose la poire, st germain, lemon, bottega prosecco</i>	20
BAR 4 MANHATTAN <i>brother's bond, amaro averta, carpano antica, bitters</i>	20
EL LUJO <i>don julio 1942, grand marnier cuvée alexandre, lime, agave</i>	75

WINE SELECTION

CHAMPAGNE & SPARKLING

Ferrari Brut Rosé, Trentodoc NV	glass 15	half bottle 39
Scharffenberger Brut, Mendocino NV	glass 15	bottle 59
Bottega "Il Vino dei Poeti" Prosecco, Treviso NV	glass 15	bottle 59
Ca' del Bosco Franciacorta NV		bottle 105
Veuve Clicquot Brut "Yellow Label", Reims NV	glass 29	bottle 145
Nominé-Renard Blanc de Blancs, Villevenard NV		bottle 119
Laurent-Perrier Rosé, Tours-sur-Marne NV	glass 37	bottle 175
Ruinart Rosé, Reims NV	half bottle 130	bottle 249
Dom Pérignon, Épernay 2013		bottle 895

WHITES & ROSÉS

Chateau d'Esclans "Whispering Angel" Rosé, Côte de Provence 2022		half bottle 39
Attems Pinot Grigio, Friuli 2022	glass 17	bottle 71
Cakebread Cellars Sauvignon Blanc, Napa Valley 2021	glass 18	bottle 85
Château Climens "Asphodèle" Grand Vin Blanc Sec, Bordeaux 2019	glass 21	bottle 99
Cuvaison Chardonnay, Los Carneros 2021	glass 18	bottle 85
Moillard "Sous La Grotte" Pouilly-Fuissé 2021	glass 21	bottle 99
Chateau Miraval Rosé, Côte de Provence 2022	glass 18	bottle 85

REDS

Belle Glos "Dairyman" Pinot Noir, Russian River Valley 2022	glass 23	bottle 111
Faiveley Mercurey 2020		bottle 179
Hess Collection "Allomi" Cabernet Sauvignon, Napa Valley 2017		bottle 85
Daou Reserve Cabernet Sauvignon, Paso Robles 2020	glass 23	bottle 111
Guado al Tasso "Il Bruciato", Tuscany 2019		bottle 87
Château Lassègue, Saint Émilion Grand Cru 2018		bottle 135

BEER

NORTH COAST BREWING CO. <i>blue star wheat</i>	10
NORTH COAST BREWING CO. <i>scrimshaw pilsner</i>	10

CHILLED

ICED TEA	5
NM SPICED ICED TEA	5
LEMONADE	8
FEVER TREE <i>assorted sodas</i>	7
ACQUA PANNA® <i>premium still water (750mL)</i>	10
S.PELLEGRINO® <i>sparkling water (750mL)</i>	10

BREWED

HOT TEA <i>breakfast black, earl grey, jasmine vert, chamomile</i>	5
FILTER DRIP COFFEE <i>regular/decaf</i>	5
ESPRESSO <i>regular/decaf</i>	6
CAPPUCCINO <i>espresso, equal parts steamed milk and froth</i>	7
CAFFÈ LATTE <i>espresso, steamed milk, layer of froth</i>	7

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